

Amendment to the Claims:

1. (currently amended) A process for producing 6'-O-carbamoyl tobramycin from a 6'-O-carbamoyl tobramycin producing microorganism, comprising the steps of:
 - a) ~~preparing~~ fermenting a fermentation broth containing the 6'-O-carbamoyl tobramycin producing microorganism, an assimilable carbon source and an assimilable nitrogen source to produce the 6'-O-carbamoyl tobramycin;
 - b) regulating a constant ~~level~~ levels of the assimilable carbon source and assimilable nitrogen source in the fermentation broth to improve the yield of the 6'-O-carbamoyl tobramycin; and
 - c) recovering the 6'-O-carbamoyl tobramycin.
2. (original) The process of claim 1, wherein the 6'-O-carbamoyl tobramycin producing microorganism is *Streptomyces tenebrarius*.
3. (original) The process of claim 1, wherein the assimilable carbon source is glucose.
4. (currently amended) The process of claim 3, wherein the constant level of assimilable carbon source ~~glucose is regulated at a constant level~~ in the range of about 0.001 to about 0.5%.

5. (currently amended) The process of claim 3, wherein the constant level of assimilable carbon source ~~glucose is regulated at a constant level~~ in the range of about 0.001 to about 0.4%.
6. (currently amended) The process of claim 3, wherein the constant level of assimilable carbon source ~~glucose is regulated at a constant level~~ in the range of about 0.001 to about 0.05%.
7. (original) The process of claim 1, wherein the assimilable carbon source is glutamic acid.
8. (original) The process of claim 1, wherein the assimilable carbon source is sodium glutamate.
9. (currently amended) The process of claims 7 or 8, wherein the constant level of the assimilable carbon source is ~~regulated at a constant level~~ in the range of about 0.005 to about 0.1%.
10. (currently amended) The process of claims 7 or 8, wherein the constant level of the assimilable carbon source is ~~regulated at a constant level~~ in the range of about 0.001 to about 0.1%.

11. (original) The process of claim 1, wherein the assimilable nitrogen source is ammonia nitrogen.
12. (original) The process of claim 11, wherein the ammonia nitrogen is selected from urea, ammonium sulfate, ammonium chloride, ammonium phosphate, ammonium nitrate and the mixtures thereof.
13. (original) The process of claim 11, wherein the ammonia nitrogen is ammonium sulfate.
14. (currently amended) The process of claim 11, wherein the constant level of the assimilable nitrogen source ~~ammonia nitrogen is regulated at a constant level~~ in the range of about 0.03 to about 0.2%.
15. (currently amended) The process of claim 11, wherein the constant level of the assimilable nitrogen source ~~ammonia nitrogen is regulated at a constant level~~ in the range of about 0.02 to about 0.2%.
16. (currently amended) The process of claim 1, wherein a the constant level ~~levels~~ of assimilable carbon source and assimilable nitrogen source in the fermentation broth is ~~are~~ regulated by continuously feeding of glucose, sodium glutamate and ammonium sulfate.

17. (currently amended) The process of claim 16, wherein the ~~continuous feeding of~~ glucose, sodium glutamate and ammonium sulfate ~~occur~~ are continuously fed independently of each other.
18. (currently amended) The process of claim 1, further comprising a continuously feeding of a mineral salt.
19. (original) The process of claim 18, wherein the mineral salt is selected from the group consisting of calcium, magnesium, iron, zinc phosphate, manganese, sodium, potassium and cobalt.
20. (currently amended) The process ~~as in~~ of claim 4, 5 or 6, wherein the constant level of the assimilable carbon source is regulated by feeding a glucose solution ~~is adjusted~~ of a pH between about 4.0 to about 5.0.
21. (original) The process of claim 20, wherein the pH of the glucose solution is adjusted using an inorganic phosphate.
22. (original) The process of claim 21, wherein the inorganic phosphate is phosphoric acid.

23. (original) The process of claim 22, wherein the inorganic phosphate is fed during the fermentation in the quantity of about 0.001 to about 0.002% per day.
24. (currently amended) The process of claim 2, wherein the *Streptomyces tenebrarius* ~~strain-strain~~ is of strain NCAIM B(P) 000169.
25. (currently amended) The process of claim 2, wherein the *Streptomyces tenebrarius* ~~strain~~ is of strain NCAIM B(P) 000204.
26. (currently amended) The process of claim 1, wherein the fermentation is conducted with a submerged culture.
27. (currently amended) The process of claim 1, wherein the fermentation is ~~maintained~~ conducted at a temperature range of about 37 to about 41⁰C.
- 28-31. (canceled)